



MENU DE L'ARTICHAUT – 38 €

Butternut soup / perfect egg / old-fashioned smoked
bacon / helianthis espuma

Or

Abbey terrine / chutney / mesclun

Beaujolais sausage / parsley potatoes / red wine
hollandaise

Or

Hake bourride / bouillabaisse-style juice

Chocolate / raspberry dessert

Or

Rum baba / Fruit cream / Chantilly cream

Or

Ice cream and sorbet from our artisan ice cream maker
/ Old-fashioned tile

(Wild strawberry, rosemary honey, gazelle horn, chestnut,
raspberry, white peach, blackcurrant, pear,
mint, coffee, vanilla, chocolate)

MENU DE L'ABBAYE – 54 €

"Green and white" asparagus / gravlax and trout egg
smoked by us / mousseline

Or

Homemade duck foie gras / orange and cherry jelly /
crispy condiment

Seaweed steamed cod / spring vegetables / wild garlic
shellfish broth

Or

Rack of suckling lamb / sea salt purée / glazed
vegetables / reduced juice

Or

Duck medallion with Mendant fruit / roasted panisse /
grilled Jerusalem artichoke / traditional mango juice

Apple & rosemary cigar / strawberry espuma / green
apple jelly / honey cheese

Or

Colonel / lemon sorbet / vodka / candied lemon



CHEF'S SUGGESTION
HALF LØBSTER - 45 €

Lobster with two sauces / shellfish and tradition

Lobster with two asparagus / warm Lyonnaise
vinaigrette

Roasted lobster with basil / head juice

Bouillabaisse lobster / wild garlic foam

These suggestions can replace your dish:

- Menu de l'Artichaut: + 23 €
- Menu de l'Abbaye: + 15 €